

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet Pimentón

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red  
Wine Soaked

### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21  
Days. Creamy, Mild

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

### SMOKING GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 2 Months,  
Pimenton Rubbed

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged  
2 Months. Mildly Pungent

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture  
Fed Mangalica. Marbled, Tender, Nutty

### WAGYU CECINA

Chicago, US  
Cured Beef For 12-16 Weeks, Pressed And  
Cold Smoked With Hickory  
Peppery, Smoky

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Chorizo  
Fuet, Manchego, Mahón, Marcona  
Almonds, Marinated Olives, Guindilla  
Peppers*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### CAULIFLOWER

Olive Tapenade

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### BEETS CARPACCIO

Apple Gremolata

### SEARED CABBAGE

Romesco

### KALE CROQUETAS

Manchego, Whole Grain Mustard

### BRUSSELS SPROUTS

Maple-Sherry Vinaigrette

### CHAMPIÑONES

Garlic, Scallions

### BURRATA

Sweet Potato, Cranberries

### PIQUILLO PEPPER HUMMUS

Lavash

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Garlic, Lemon, Parsley

### SCALLOPS

Acorn Squash, Calabrian Chile

### PULPO

White Bean Salad

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

### PRAWNS A LA PARRILLA

Piperade

### MUSSELS

Salsa Diablo

### TROUT A LA PLANCHA

Sumac, Garlic, Shallot

### GRILLED CHICKEN THIGH

Aji Amarillo

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD\*

Pepper Vinaigrette

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### ARUGULA

Cranberry, Pepitas, Balsamic

### KALE

Manchego, Migas, Anchovy Vinaigrette

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

### PAELLA VERDURAS

Green Beans, Mushrooms, Squash

### PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

### PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

### PARILLADA BARCELONA\*

Steak, Chicken, Pork, Gaucho Sausage

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

## DESSERTS

### BASQUE BURNT CHEESECAKE

Cranberry

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## CHEF JAMES BURGE | EXECUTIVE SOUS CHEF TYLER WALLACE

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

# WINES BY THE GLASS

## SPARKLING

NV	<b>BarCava, Brut</b> , Penedès, Spain
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2022	<b>Menade</b> , Rueda, Spain
2022	<b>Le Naturel</b> , Navarra, Spain
2022	<b>Pinord, Diorama</b> , Penedès, Spain
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2023	<b>La Vineyta, 'Pipa'</b> , Montilla-Moriles, Spain
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2022	<b>Asnella</b> , Vinho Verde, Portugal
2020	<b>Capítulo 7</b> , Mendoza, Argentina
2023	<b>Aylin</b> , San Antonio, Chile
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2022	<b>Iniceri, Abisso</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Christophe Avi</b> , Agenais, France
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2022	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2022	<b>Camino de Navaherros</b> , Sierra De Gredos, Spain
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2020	<b>Earth First, Crianza</b> , Mendoza, Argentina
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2020	<b>Peñalolen</b> , Maipo, Chile
2019	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>La Cigarrera</b> , 375mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Marques de Poley</b> , Toro Albala, 500mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Toro Albala</b> , 1999, 375mL
<b>Solera 1927</b> , Alvear, 375mL

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / Lustau Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino De Navaherros / Coster Dels Olivers  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

	3oz	6oz	bottle
Xarel-lo Blend	5.5	11	44
Macabeo Blend	7	14	56
Trepat	6.5	13	52

	3oz	6oz	bottle
Albariño	6	12	48
Hondarribi Zuri	6.5	13	52
Verdejo	6.25	12.5	50
Garnacha Blanca	5	10	40
Xarel-lo	4.75	9.5	38
Xarel-lo, Riesling	6.25	12.5	50
Malvasia	6	12	48
Macabeo	7	14	56
Pedro Ximénez	6	12	48
Arinto, Loureiro	5.5	11	44
Pedro Ximénez	5	10	40
Sauvignon Blanc	6	12	48
Chardonnay	5.5	11	44
Petit Manseng Blend	6.5	13	52
Catarratto	6	12	48
Riesling	6.5	13	52

	3oz	6oz	bottle
Mencía	5.5	11	44
Cabernet Sauvignon	6	12	48
Pinot Noir	5	10	40
Malvar, Airén	5.5	11	44

	3oz	6oz	bottle
Tempranillo	7	14	56
Tempranillo	6	12	48
Prieto Picudo	5	10	40
Tempranillo	6.5	13	52
Garnacha	4.5	9	36
Tempranillo	4.75	9.5	(L) 53
Mencía	6.5	13	52
Garnacha, Cariñena	6.25	12.5	50
Cariñena, Garnacha	7.5	15	60
Trepat Blend	5.5	11	44
Garnacha	6.25	12.5	50
Tempranillo, Graciano	7	14	56
Bobal	6	12	48
Malbec	5.75	11.5	46
Cabernet Franc, Malbec	6.5	13	52
Bonarda, Pedro Ximénez	5	10	40
Cabernet Sauvignon	6.75	13.5	54
Syrah	6.5	13	52
Pinot Noir	7	14	56
País	5.75	11.5	46
Cabernet Blend	6.25	12.5	50

# COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach 13 52  
Nectar, Grapefruit

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager—Spain 4.25 8.5  
Creature Comforts, Tropicália IPA—GA 4.5 9  
Sweetwater, 420 Pale Ale—GA 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Wild Heaven, Emergency Drinking Beer—GA 7.5  
Yuengling, Light—PA 6.5  
Pabst Blue Ribbon (16oz.)—IL 6  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Three Taverns, Rapturous Raspberry Sour—GA 8.5  
Wild Heaven, White Blackbird—GA 8.5  
Terrapin, Recreation Ale—GA 7  
Monday Night Brewing, Slap Fight IPA—GA 8.5  
Jekyll Brewing, Hop Dang Diggity IPA—GA 8  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 11  
Left Hand, Milk Stout—CO 9.5

